

# chef's table

## VEGAN MENU

We work alongside local growers The Natural Veg Men. Based in Malpas they cultivate one of the oldest organic fields in England. Alongside their 'veg box' delivery scheme they grow exclusively for us. By the end of the year we hope to have every vegetable we use grown on this field.

## SUNDAY LUNCH

2 COURSES £ 18 | 3 COURSES £ 22

## ORIGINS

Foraged Items | Cheshire & North Wales Salt | Cheshire  
Flowers | Berkshire  
Herbs | Eversham

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If you require any information on allergies/  
intolerances, please ask a member of our team

## APPETISE

**FLAVOURED FOCACCIA** (Ve) £2.50  
evo | minus 8 vinegar

**SMOKED ALMONDS** (Ve) £2.50

**HOUSE MARINATED OLIVES** (Ve) £3.95  
thyme | star anise

## MAIN

**JERUSALAM ARTICHOKE** (Ve)  
pearl barley | potato risotto | truffle

**CURRY ROAST SWEDE** (Ve)  
kimichi | tofu | black sesame | lime  
pickle

**FALAFEL BURGER** (Ve)  
harissa | triple cooked chips

## DESSERT

**CHOCOLATE FONDANT** (Ve)  
coconut sorbet | popcorn

**CARAMELISED PINEAPPLE** (Ve)  
rum | passion fruit | pear

**SORBETS** (Ve)  
selection of homemade sorbets

## START

**CARROT SOUP** (Ve)  
ginger | blood orange | marigold seeds | focaccia

**PURPLE BROCCOLI** (Ve)  
rhubarb | walnut | rye croutons

**BLACK GARLIC BROTH** (Ve)  
shitake | enoki | kombu | sesame

## SIDE

**BEETROOT** (Ve) £3  
tomato | fennel | olive | citrus salad

**PURPLE BROCCOLI** (Ve) £3.50  
harrissa | smoked almond

**TRIPLE COOKED CHIPS** (Ve) £3.50  
(add curry sauce £1)

**ROAST BEETROOT** (Ve) £3.50  
lovage | walnut